

MARIANN HOME MASTER MENU (STANDARD)

MENU A – WEEK 1

MAY 31 – JUNE 6 2026

SET 1

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST						
ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST VEG & CHEESE OMELETTE	ORANGE/APPLE JUICE OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST BREAKFAST SAUSAGES	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST POACHED EGGS	ORANGE/APPLE JUICE OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST WAFFLES & BACON	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST POACHED EGGS	ORANGE/APPLE JUICE OATMEAL ASSORTED COLD CEREAL BUTTERED WW TOAST SCRAMBLED EGGS	ORANGE/APPLE JUICE HOT CREAM OF WHEAT ASSORTED COLD CEREAL BUTTERED WW TOAST BUTTERED RAISIN TOAST CHEDDAR/HAVARTI CHEESE
LUNCH						
VEGETABLE NOODLE SOUP PINEAPPLE CURRY MEATBALLS COUSCOUS CORN WITH RED PEPPERS MOUSSE CRAB SALAD SANDWICH ON A CROISSANT BUN ROMAINE & MANGO SALAD DICED PEACHES	CLAM CHOWDER TURKEY QUESADILLA FRENCH GREEN BEANS WITH TOASTED ALMONDS SAUCY CARAMEL CAKE EGG SALAD SANDWICH MARINATED TOMATO & FETA SALAD MANDARIN ORANGE SECTIONS	ROCKY ROAD DAY CREAMY TOMATO SOUP BBQ BACON CHEESEBURGER CHUNKY COUNTRY FRIES MIXED VEGETABLES <i>Sliced Tomato & Onion – Relish Cheese Slice, Pickles</i> TROPICAL FRUIT HAVARTI CHEESE SANDWICH ON WW GREEN SALAD ROCKY ROAD ICE CREAM	CHICKEN NOODLE SOUP RED PEPPER & FETA FRITTATA FALL MEDLEY MARBLE BREAD WATERMELON WEDGE POLLOCK PATTIE ON A BUN W/ TARTAR SAUCE COLESLAW JELLO CUP	CREAM OF MUSHROOM SOUP CHICKEN NUGGETS BAKED PEACHES WITH WARM BERRY SAUCE MULTI-GRAIN BREAD RHUBARB & STRAWBERRIES BISTRO SANDWICH CUCUMBER & RED PEPPER RICE KRISPIE SQUARE	FRESH VEGETABLE SOUP CREAMY PASTA & VEGETABLES BROCCOLI CHOPPED FRESH FRUIT CUP STEAK & MUSROOM PIE TOSSED SALAD BUTTERTARTS	MINESTRONE SOUP BEANS & WIENERS CHUNKY COUNTRY FRIES GREEN PEAS WITH PEARL ONIONS FRUIT FLAVOUR APPLESAUCE TURKEY CRANBERRY WRAP CAESAR SALAD ICE CREAM
DINNER						
PORK CUTLET WITH CREAMY MUSTARD SAUCE FRENCH FRIES HERBED BROCCOLI APPLE SAUCE ROAST TURKEY CRANBERRY SAUCE MASHED POTATOES WHIPPED PARSNIPS CHOCOLATE CREAM PIE	BREADED PERCH W/ BRUSHETTA FRIED RICE VEGETABLE BAKE DICED PEARS VEAL WITH SAUCE MASHED POTATOES GLAZED CARROTS VANILLA & STRAWBERRY WAFERS	CHICKEN IN CREAM CHEESE SAUCE ROASTED RED POTATO GREEN BEANS PUDDING CAKE BRAISED FARMER SAUSAGES IN TOMATO RICE PILAF MASHED TURNIP DICED FRESH CANTELOUPE	BAKED PASTA GARLIC BREAD MONTEGO VEGETABLES COCONUT CREAM PUDDING W/ WHIPPED CREAM TURKEY SCHNITZEL <i>Cranberry Sauce</i> MASHED POTATOES SQUASH & APPLE CASSEROLE CHOPPED APRICOTS	PEPPERONI PIZZA TATER TOTS BRUSSEL SPROUTS W' RED PEPPER ICE CREAM SUNDAE ROAST BEEF WITH YORKSHIRE PUDDING MASHED POTATOES CARROTS PINEAPPLE	PARM CRUSTED SALMON MASHED POTATOES ASIAN STYLE VEGETABLES <i>Tartar Sauce</i> LEMON MERINGUE PIE CHICKEN CACCIATORE RICE PILAF FALL MEDLEY FRUIT COCKTAIL	BBQ RIB 'O PORK BAKED POTATO WITH TOPPINGS CREAM CORN CHOCOLATE BROWNIE BEEF MUSHROOM GOULASH BUTTERED NOODLES BRAISED CABBAGE MANDARINS

WATER IS SERVED AT ALL MEALS.

WHOLE WHEAT BREAD/PUREED WHOLE WHEAT BREAD OFFERED EVERYDAY AT LUNCH. A VARIETY OF BREADS ARE OFFERED AT DINNER. TWO - THREE CRACKERS SERVED AT LUNCH WITH SOUP.

30 ML PEANUT BUTTER OR 125 ML FRUIT YOGURT ARE OFFERED AS A CHOICE AT BREAKFAST. BANANA OR 3 PRUNES ARE AVAILABLE EVERYDAY AT BREAKFAST.

200 ML MILK IS OFFERED EVERYDAY AT BREAKFAST, LUNCH & DINNER.

TEA AND COFFEE ARE OFFERED AT ALL MEALS.